

Agar Instant

Fast Soluble Agar



An ISO 22000:2018 Co



Fruit Jelly Caviar



Art Jelly Cake

AGAR INSTANT is a specialty Agar with fast solubilization and higher performance at lower temperature compared to standard Agar. It is extracted from organically harvested Seaweed *Gracillaria Verrucosa*. It dissolves at lower temperature than boiling (80 to 85 °C) and provides an excellent texture in products where fast action of the Hydrocolloid is requested. It is perfectly dispersible in water without lump formation, creating desirable mouth feel in dairy and creamy products. It has long shelf stability in normal storage condition.

It contain no ingredients other than Agar Agar.

Company Profile

Established in 1982 Marine Hydrocolloids is India's largest manufacturer & exporter of Agar Agar (Powder & Strips), and also offers Spreadable Agar Agar branded as Wondergel, Carrageenan and Alginates. We offer different grades of these products to cater to industries ranging from Food, Confectionery, Bakery, Dairy to Cosmetics, Personal Care, Plant Tissue Culture, Dehydrated Culture media, Microbiology, Dental Castings and Pharmaceuticals.

Our four-decade long legacy has equipped us with the know-how that has constantly kept us on our toes to meet the demands of the changing nature of consumption.

Types of Agar Instant

- Agar Instant Low Gel Strength (LG)
- Agar Instant Medium Gel Strength (MG)
- Agar Instant High Gel Strength (HG)



Flavoured Milk



Yoghurt

Properties

- High Synergy with Sugar
- Highest GS and performance at lower temperature
- Fast Solubility
- Easy dispersion in high sugar concentration.
- Good Synergy with milk protein at all pH

Applications

- Dessert Premixes
- Fruit Caviar
- Jelly Art
- Ready mix/ Instant food
- Yoghurt
- Flavoured Milk
- Soy Milk



Soy Milk



Instant Pudding

Packaging

1-5, 10, 15, 20, 25 Kg Corrugated Cartons
25 Kg Fibre Board Drum

Storage

Store in a cool and dry place. Keep away from moisture. Keep the packet tightly closed after use.
Shelf life: 3 years



Santo Gopalan Road, Chullickal, Kochi 682005, Kerala,
India Tel: +91 484 2227241 | 2223703 | 2220802
Fax: +91 484 2220801 Customer Care: +91 989 5767 366
E-mail: info@meron.com, sales@meron.com
Web: www.indiaagar.com
Instagram : meronagaragar Facebook : marinehydrocolloids



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